AEG

Built-in hob unit K 6.84

Installation and operating instructions

Your should carefully read through this little brochure before you start using your new built-in hob unit.

This will help you to find out what has to be done prior to switching the appliance on for the first time, how to cook and to fry aswell as how to clean the hob unit.

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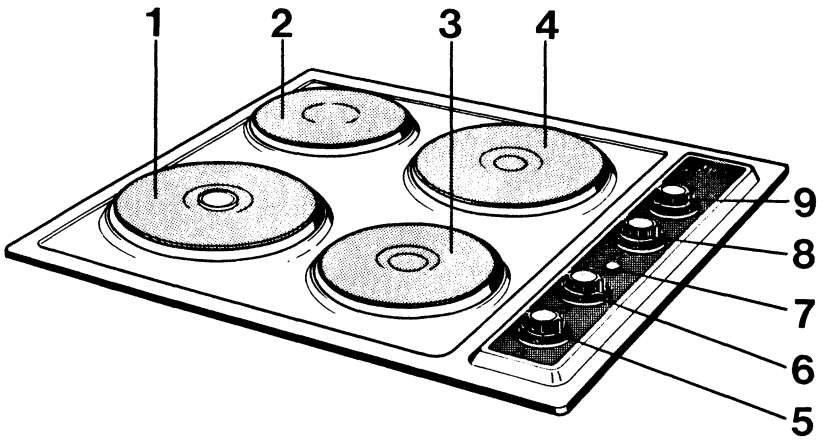
Features

The hob unit K 6.84 offers you 4 cooking areas (1–4) as follows

- 1 automatic hot plate, front left (1)
- 2 super-fast hot plates, front right and rear right (3, 4)
- 1 normal hot plate, rear left (2)

aswell as a yellow control light (7) to indicate the ON/OFF state of the plates.



Hints for installation

Insert the hob unit into the work top cut-out in such a way that the controls are on the right-hand side.

Should there be any horizontal support bars below the cut-out these have to be reduced in length to come in line with the edges of the aperture.

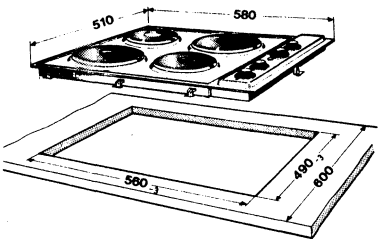
The fixing clamps are suitable for the worktops with a thickness of 25–40 mm. In case of thicker worktops, their depth has to be reduced in those places where the clamps are fixed. Make sure that the minimum gap between hob unit and partition panel is kept.

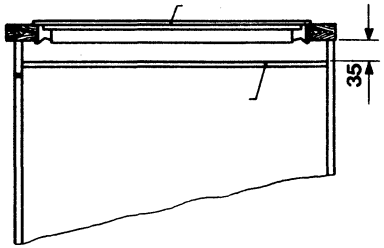
Cooker hoods and wall units installed above the hob unit must be mounted at a minimum distance of 65 cm from the cooking areas.

In case a cupboard with a closed top is to be fitted underneath the cut-out, an additional cut-out has to be provided to cover at least the area under the hot plates. Furthermore, no inflammable objects which easily catch fire or materials subject to warping, should not be placed directly under the hot plates.

The minimum space between the cut-out to the wall must be 40 mm, provided the wall does not consist of inflammable material (e.g. wood or plastics). The distance between the hob unit and adjoining furniture housings should be 620 mm from a technical working point of view.

Should it be unavoidable in placing the hob unit directly next to a furniture housing (minimum distance 20 mm), the side panel of same has to be covered by a heat-resistant material.



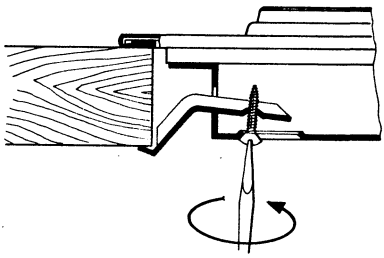


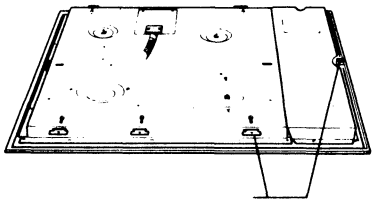
Mounting of hob unit
Each hob unit is equipped with 7 fixing clamps. If required, these fixing clamps are available from the Service Department under Et.-Nr. 661 906 477. Loosen the screws of the fixing clamps before the hob unit is placed into the opening of the worktop.

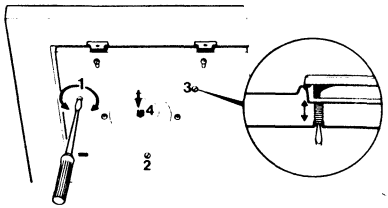
Then tighten the screws thus fitting the hob unit to the worktop. Make sure that both the worktop and the built-in hob unit are installed absolutely level. This is the only way to get an equal distribution of cooking oil in the pan. The level of the hot plates has been adjusted by the manufacturer.

Readjusting the hot plates
See illustration

First loosen fixing screw (4). If necessary, the level of the individual hot plate can be readjusted by means of the adjusting screws (1, 2, 3 for each plate).







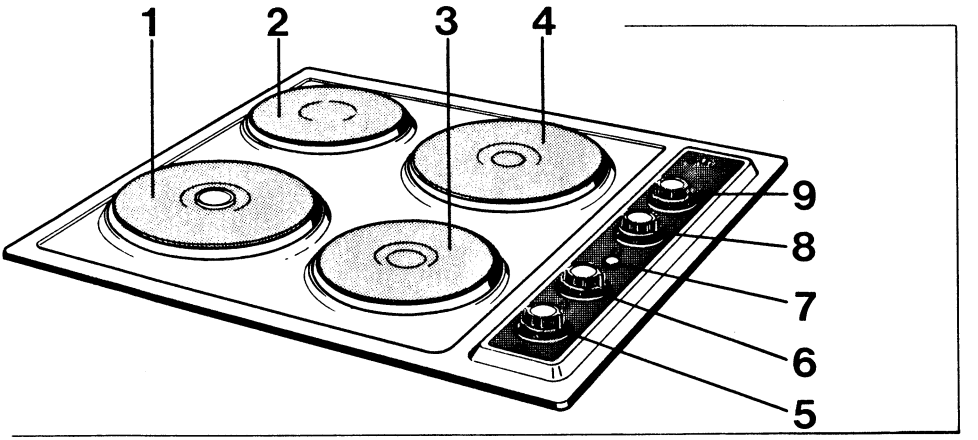
Electrical connection

The installation of the appliance must be done in such a way that the electricity supply can be disconnected before any maintenance or other work is carried out on it (e.g. by removal of the fuses or by tripping an overload or isolating switch). Ensure that sufficient cable is used to enable the hob unit to be removed from the worktop aperture in case of a repair etc.

It is essential that all rules and regulations of your local Electricity Board, in respect to the connection of electric cookers and hob units, are complied with. The electrical connection must be carried out by an electrician.

Important

The cooking surfaces get hot during operation – please take care and keep young children away!



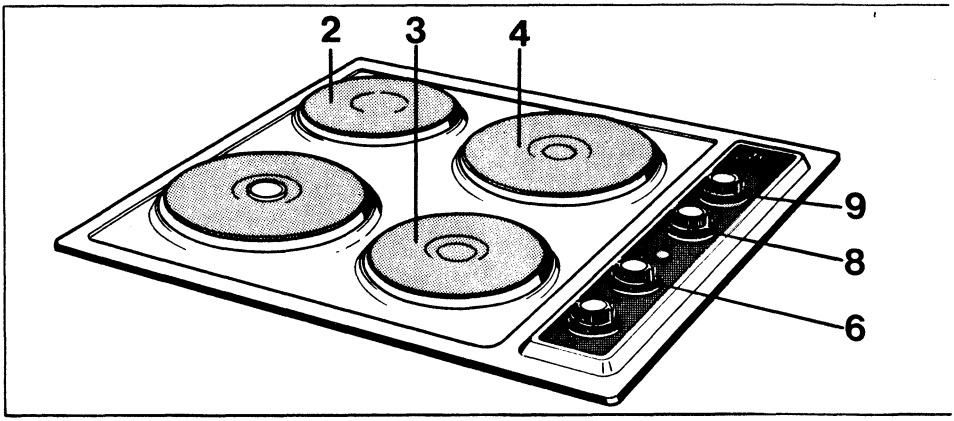
Prior to first use

The cooking surfaces are covered with a protective coating which must be removed.

To do this, switch on the hot plates (1, 2, 3 and 4), one after the other, for about 10 minutes.

- for the front left hot plate (5) use position no. 12
- for the front and rear right hot plates switch on the control (6, 8), one after the other, to position 3 of the knob.
- for the rear left hot plate use position no. 3 of the control knob.

The protective coating will burn off, during which time an unpleasant smell may be experienced. Unfortunately this cannot be avoided. When this has disappeared, the hob unit is ready for use.



Boiling and Frying

You should only use flat-based pots and pans on the cooking areas of your hob unit. You should also take care to ensure that they properly fit the dimensions of the individual hot plates. If you use heat-resistant glass or ceramic pans, follow the makers' instructions about them very carefully. With the 2 super-fast hot plates (3, 4) and the normal hot plate (2) you can boil and fry as follows:

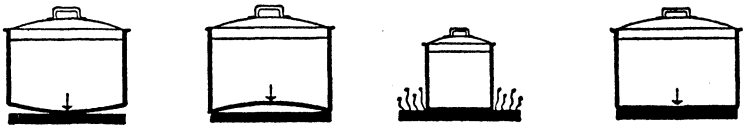
1. Put the food on

2. Select position 3 of the control knobs (6, 8 or 9)

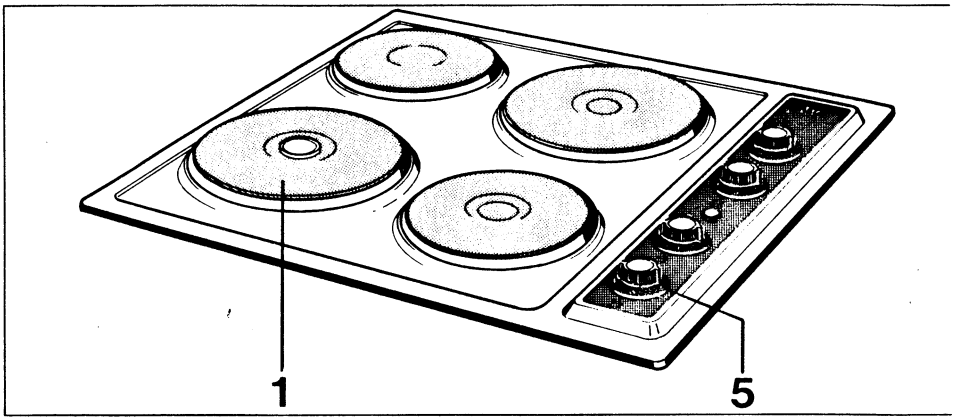
3. Once the food has started to cook, select a lower setting to continue cooking

The chart on page 9 may serve as a guidance for the setting of the 2 super-fast and the normal hot plate.

On page 8 we refer to the automatic hot plate.



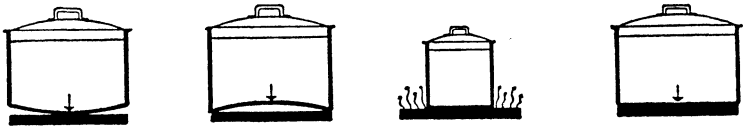
Activity	Switch setting
Fast boiling of large quantities of liquid, full power, mostly required for a short period only	3
Cooking/frying stage for food requiring a high temperature	●
Cooking/frying stage for food requiring a lower temperature	2
Simmering stage for larger quantities	●
Simmering stage for medium quantities	●
Low setting to keep food hot	1
Without power. Residual heat can always be utilised (to cook such food as rice after having been brought to the boil on setting 3)	●



Easy Boiling and Frying on the Automatic Hot Plate

How to cook with the automatic hot plate:

1. Put the food on
2. Set the control knob (5) to position 12
3. When the food begins to boil, switch down to a lower setting (see chart on page 10)



Type of food	Switch setting
Residual heat	0
To melt butter, chocolate, to dissolve gelatine	1
To keep food hot, to prepare omelettes	2
To re-heat delicate foods	3
To cook rice and milk puddings	4
Braising fish and cooking of vegetables	5
Steaming potatoes and cooking soups from pulses	6
Cooking larger quantities of soups, stews	7
Gentle frying of eggs, sausages	8
Stronger frying of meat, fish	9
Deep-frying	10
Frying potato chips	11
Searing meat, bringing large quantities of liquid quickly to the boil	12

The above settings refer to quantities for 4 persons, when using specially designed cooking utensils. Glass dishes and pans with a lighter base require one setting higher.
Depending on the type and quantity of food, a lower setting for smaller, or a higher setting for larger quantities, may be selected.

Care and Maintenance

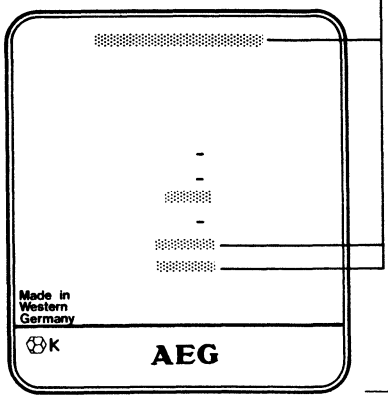
Switch the appliance off and allow it to cool down.

Do not try to remove food deposits with the help of wire brushes, knives or other harsh tools. Soak the stain with a damp cloth instead and wipe off.

Enamelled surfaces
Should be cleaned with a damp cloth and washing-up liquid.

Stainless Steel surfaces
Should be treated with a good quality metal polish. The same applies to the spill rings around the hot plates. Clean the plate surfaces with fine scouring powder and a damp sponge or scouring pad. Your hot plates will benefit from an occasional application of oil, such as sewing machine oil. Never use butter wrappers, bacon rind etc.

What may be wrong if . . .



the control light does not work – check whether the appliance was properly put into operation. Check the cooker fuses and replace if necessary. Any other cause: ask an expert to replace the lamp.

All other faults necessitate a service call. Please quote model and E.No. when contacting you Technical Service Department. You will find these on the rating plate on the bottom panel of your hob unit.